



OUR STARTERS

Consommé Mimosa
Egg | Root vegetables

9 €

Salmon tartare
Roesti | Lemon cream

16 €

White tomato soup | Cream | Fried basil

9 €

Beef carpaccio
Basil pesto | Parmesan | Rocket

16 €



OUR SALADS

Caramelized goat cheese
Mixed salad | Roasted pines | Dried tomatos
Yoghurt dressing

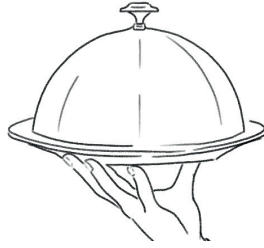
11 € | 19 €

Roasted chicken slices
Mixed salad | Onions
Yoghurt dressing

12 € | 23 €

Roasted beef slices
Mixed salad | Onions | Croutons
Yoghurt dressing

14 € | 26 €



OUR CLASSICS

Cordon Bleu
Mushroom sauce | French fries | Salad

24 €

Escalope Vienna Style
French fries | Salad

20 €

Bouchée à la Reine
Chicken | French fries | Salad

22 €

Veal fillet Peter's Farm
Lemon risotto | Juice | Mini vegetables

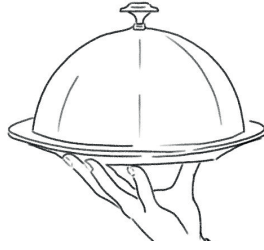
38 €

Beef tartare
French fries | Salad

21 €

Beef salad
Roasted potatoes | Egg

22 €



OUR CLASSICS

Fillet of beef “ Our butcher’s selection ”
Dauphine potatoes | Seasonal vegetables
Cognac-Pepper sauce
& Sauce Béarnaise

36 €

Beef Chateaubriand (for 2 people)
Dauphine potatoes | Seasonal vegetables
Cognac-Pepper sauce
& Sauce Béarnaise

(on demand – 12 hours in advance)


72 €

Roasted salmon fillet Label Rouge
Mashed potatoes with herbs
Riesling sauce | Vegetable slices

28 €

Roasted turbot fillet
Basmati rice | Mashed tomatoes
Basil oil

36 €

Mashed potatoes with herbs 
Seasonal vegetables
Gratinated with Berdorfer gouda cheese

17 €

Lentils and chick-peas dal 
Basmati rice | Fried coriander

17 €



OUR DESSERTS

Dame Blanche

Vanilla ice-cream | Warm chocolate sauce

9 €

Crème Brûlée

Caramelized vanilla cream

9 €

Lukewarm chocolate cake

Vanilla ice-cream

12 €

Mövenpick Ice Cream

Selection of different flavors and cups

All dishes can be ordered as take away as well.

All dishes from our bar-brasserie „Pompe!“ can also be ordered

at the restaurant “L’Etagé”.

Please do not hesitate to contact us for any allergy requests.